



SPRING

May 11th & 12th, 2019

FOR THE TABLE

BEVERAGES

Kin Kin Coffee 2.50	Rishi Tea 3.50
French Press 4.50/6	Fresh Squeezed Juice 4

COCKTAILS

The Merchant Bloody Choice Of Vodka, Gin or Tequila, Served With A High Life Pony	9
Corpse Reviver No. 2 Death's Door Gin, Orange Curacao, Lillet Blanc, Fresh Lemon Juice, Absinthe Rinse	9
Ramos Gin Fizz* Death's Door Gin, Orange Flower Water, Fresh Lemon And Lime Juice, Heavy Cream, Vanilla Infused Syrup, Egg White*, Soda	10

The Merchant Mimosa Fresh Orange Juice, Champagne, Death's Door Gin, Bittercube Jamaican Bitters #2	8
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SIDES

Thick-Cut Bacon 5	Fries (v) 5
Sausage Link 5	2 Farm Eggs* 3
Smoked Ham 5	Red Potatoes (v) 4
Fruit (v) 4	Field Greens (v) 4

(V) These items are or can be prepared vegetarian. Please ask your server about gluten free or vegan options. substitute gluten-free buns | \$2

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled, and hamburgers and steaks that are served rare or medium-rare will be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Merchant supports the environment by using 100% biodegradable straws"

Scotch Eggs* 14
Panko Crust, Smoked Sausage,
Soft Boiled Eggs*, Served With
Mustard, Cornichon & Field
Greens with Lemon
Vinaigrette

Fried Cheese Curds (v) 8
Classic or Buffalo, Served with
House-Made Buttermilk
Ranch*

Ploughman's 18
Local Charcuterie, Local
Cheeses, House Pickled
Vegetables, Marcona Almonds,
Honey, Batch Baguette

Steamed Mussels* 14
Cape Bay Mussels, White
Wine, Herbs,
Aioli*, Lemon,
Batch Bakery Baguette

LARGE PLATES

Market Bowl, Quinoa, Savoy Spinach, Poached Egg*,
Winter Squash, Oyster Mushroom, Red Onion, Pine Nuts,
Vitruvian Farms Micro Greens (v) MP

Brunch Salad, Poached Egg*, Valley View Farm Bacon Lardon,
Roasted Red Potatoes, Frisee, Arugula, Shallot, Fines Herbes
Vinaigrette (v) 12

Market Sandwich, English Muffin, Scrambled Egg*,
Valley View Farm Pork Sausage, Widmer's Cheese Spread,
Butternut Squash, Pickled Red Pepper, Mustard Greens 12

Yogurt & Granola, Maple-Walnut Granola, Honey-Vanilla
Yogurt, Strawberry-Rhubarb Compote, Bitters, Mint (v) 9

Two Egg Breakfast, Any Style Farm Eggs* Roasted Red
Potatoes, Sourdough Toast, Choice Of Thick Cut Bacon,
Sausage Link, or Ham 13

Eggs Benedict, Smoked Ham, Poached Eggs*, Hollandaise
Sauce*, English Muffin, With Field Greens 16

Merchant Omelet*, See Your Server For This Week's
Selection, Served With Field Greens & Potatoes 13

Steak & Eggs*, 6oz Grass-fed Flat Iron Steak, Two Eggs any
Style, Roasted Red Potatoes, Pepper Jam, Sourdough Toast 18

Whiskey Battered French Toast, Dancing Goat Maple
Caramel, Maple Walnut Granola, Cocoa Mascarpone Whipped
Cream, Luxardo Cherry, Callebout Dark Chocolate 14

Breakfast Burrito, Tequila Braised Pork Shoulder, Scrambled
Eggs*, Black Beans, Pico De Gallo, White Cheddar, Cilantro,
Flour Tortilla, Cheddar Queso, Salsa, Sour Cream,
Field Greens 13

Pozole Rojo, Roasted Pork, Giant White Hominy, Pork Chile
Broth, Side Of Cabbage, Radish, Cilantro, Jalapeño, Red Onion,
Fried Corn Tortilla Strips, Lime 12
Add An Egg* 1

Fried Chicken Sandwich, Choice Of Classic or Buffalo Style,
Fried Chicken, Poppseed Coleslaw, Aioli*, Brioche Bun,
with Field Greens 14

Croissant Breakfast Sandwich, Uphoff Farms Smoked Ham,
Deppler's Swiss, Sunny Side Up Egg*, Aioli*, Dijon Mustard,
with Field Greens 13

Biscuits & Gravy, Buttermilk Biscuit, Valley View Farms Sage
& Pork Sausage Gravy, Peruvian Pickled Peppers 13
Add an Egg* 1

**MERCHANT SUPPORTS OUR COMMUNITY
BY SOURCING LOCALLY**



*A special thanks to the dedicated local farmers,
producers & distributors that make this menu possible.*

Monday - Friday
3PM - Bartime
Saturday & Sunday
9AM - Bartime



MADISON, WI

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